



FOOD AND WINE WEEK

JANUARY 16TH – 27TH 2018

PRIX FIXE MENU THREE COURSES \$30 PER PERSON

FIRST COURSE

Caesar Salad

Caprese Salad

Fresh mozzarella, basil, tomatoes, house-made balsamic vinaigrette

Roasted Vegetable Lasagna Fritters

Fried Calamari

Mussels

Mustard cream sauce or Garlic white wine sauce

SECOND COURSE

Lamb Ragu

Braised lamb with roasted fennel and pappardelle

Chicken Parmesan

Shrimp Linguini

Jumbo shrimp, shallots, tomato, white wine

Braised Pork Belly and Grilled Shrimp

Chocolate red wine reduction and mushroom risotto

Wild Mushroom & Truffle Tagliatelle

White wine, roasted garlic, parsley and parmesan

THIRD COURSE

Gelato | Tiramisu | Cannoli